



A Taste of France

Chef Michel Bonit & the World of MBI present

Truffle Hunt & Bocuse d'Or 2013

January 24 ~ 31



Thursday, January 24 - Departure for France

Friday, January 25 - Upon arrival in Marseille we transfer by deluxe motor coach to Grignan. 2 nights at the Domaine de la Roseraie, a 4 star hotel in the Chateaux & Hotels Collection. Welcome dinner at the Domaine. The Manoir de la Roseraie was built in the 19th century at the foot of the Chateau de Grignan made famous by the Marquise de Sevigné.

Saturday, January 26 - Today we discover the market in Richerenches to meet truffle farmers trufficulteurs and locals gather on the Avenue de the Cours Mistral. Conversation is around one fixed, the transactions begin. Around 1:00 pm elusive truffle still lingers. At the market truffles market value. This truffle market represents and 30% of the national production. We then lunch we return to the Domaine to enjoy a in the cavage (truffle hunt) with the land owner



world of truffles with a visit of the famous truffle and see their “black diamonds.” Courtiers (traders) la Rabasse, the Provencal name for truffle) and thing only - truffles. Once the price has been the street is empty however, the aroma of the are sold wholesale and retail in parallel with the more than 50% of all the southeast productions visit of the Commanderie des Templiers. For Brouillade Truffée. In the afternoon, we take part and his dogs, followed by a visit and tasting with



the winemaker at Domaine de Montine. Our day concludes with a gastronomic truffle dinner at the Domaine.

Sunday, January 27 - After breakfast at the Domaine, we depart for Lyon, the gastronomic mecca of France. Upon arrival we have a guided visit of the Vieux Lyon to include the Traboules - ANCIENT PASSAGES, the Painted Walls - KINGDOM OF TROMPE L'OEIL, the 17th century Basilica of Fourviere situated on a hill overlooking the city and visit of La Maison des Canuts - Silk Workers' Home & Museum. Then check-in at the hotel Ibis Perrache for 4 nights.

Tonight, we discover the world of Paul Bocuse with a gastronomic dinner at Restaurant Paul Bocuse, 3-star Michelin since 1965. On the menu of course, is his famous “*Soupe aux Truffes Noires*” created for French President Valerie Giscard d'Estaing in 1975 when he honored Bocuse with the *Legion d'Honneur*.

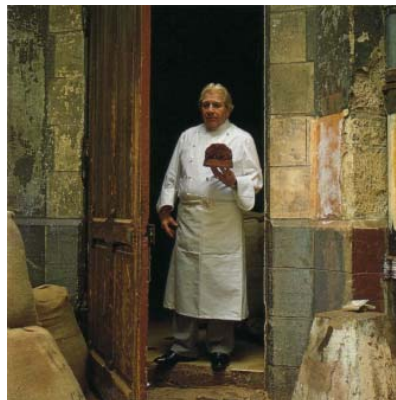


Monday, January 28 - After breakfast, we depart by deluxe motor coach to EurExpo to stroll Sirha, the International Hotel Catering & Food Trade Exposition and the 2nd day of the World Pastry Cup with the announcement of the winners or this can be a free day to enjoy and discover more of Lyon. Dinner will be enjoyed at *Saisons*, the elegant dining room of l'Institut Paul Bocuse in Ecully, his world famous culinary and hospitality school in the former Chateau du Vivier.



Tuesday, January 29 - This morning we visit La Halle de Lyon – an indoor market, to see an incredible array of meat, poultry, fish, cheese, fruits and vegetables and so much more with breakfast at our friend Chef Yannis’s market bistro.

Next stop is the world famous, family-owned Chocolatier Bernachon. They roast their own cocoa beans and use only the very finest ingredients And create an exquisite array of chocolates, confections and pastries.



Then on to EurExpo to witness the exciting 1st day of the Bocuse d’Or World Cuisine Contest or the remainder of day can be at leisure. Dinner is on your own to discover more of Lyon’s gastronomic offerings. The World of MBI is pleased to make restaurants suggestions and reservations - highly recommend at this busy time in Lyon
Optional: Join us as we travel to the medieval fortified village of Perouges for a regional dinner of Frog Legs and Poulet de Bresse.

USA Team - 2013 Bocuse d’Or - Richard Rosendale, CMC & Commis Corey Siegel

Wednesday, January 30 - Following breakfast we will depart for the 2nd and final day of the Bocuse d’Or. At the conclusion of the competition and the announcement of the winners we will return to the hotel. Farewell dinner at *l’Atelier d’Yvonne*, one of Lyon’s famous bouchons on the popular pedestrian street, rue des Marronniers.

Thursday, January 31 - After breakfast transfer to the airport for return flight(s) to U.S.

Reservations

Name (1) _____
(AS LISTED ON PASSPORT)

Date of Birth _____ Chef Coat Size _____
Month/Day/Year

Name (2) _____
(AS LISTED ON PASSPORT)

Date of Birth _____ Chef Coat Size _____
Month/Day/Year

Address _____

City/State/Zip _____

Tel or Cell# _____ Email _____

Truffle Hunt & Bocuse d'Or 2013 January 24-31

___ \$4,495.00 per person, double occupancy ___ \$600.00 single occupancy

Perouges option

___ \$95.00 per person, includes transportation

Package includes: round-trip airfare Chicago/Munich/Marseille/Lyon/Dusseldorf/Chicago, 6 nights hotel accommodations with daily breakfast, point to point ground transportation by deluxe motor coach and airport transfers, unique gastronomic dining experiences, professional and cultural visits as per the itinerary, all taxes & tips, certificate of participation and commemorative chef coat.

- A deposit of \$500. per person is due with your registration
- Final trip balance is due November 23, 2012 - 60 days prior to departure
- A confirmation will be mailed upon receipt of your reservation. Itinerary may be subject to change
- Culinary Adventure package cost is subject to change due to the fluctuation in the exchange rate with the Euro
- Extended stays in Lyon, Paris or other cities in France or Europe are available upon request
- A Passenger Travel Protection is recommended and is available through MBI, Inc.
- MBI, Inc. Culinary Adventures are approved by the American Culinary Federation for Continuing Education Units

_____ **# of travelers at \$500.** Required with this reservation.

Deposits are refundable, less \$100.

Total \$ _____

___ Please make checks payable to MBI, Inc.

___ Visa ___ MC ___ AE

Card # _____ Exp _____ Security Code _____

Cardholder Signature _____

Payment by credit card will be assessed a 5% fee. Credit card payments can be emailed or securely faxed to 773-649-9179.

Mail to:

Michel Bouit

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